



Congress of the United States  
House of Representatives  
Washington, DC 20515

# ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 17 June 2020  
DAY MONTH YEAR

Requested by: Kevin Vargas, Constituent Liaison  
NAME POSITION

Transmitted by: Christopher Jones, AOC  
NAME POSITION

Were electronic files sent?

YES ☒

NO ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness:

3/91

\*See supplemental notes

## FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

403

How many people formally counted in this facility describe themselves as the following gender?

Female: 15

Male: 388

Nonbinary: N/A

Prefer not to say: N/A



How many people formally counted in this facility describe themselves as transgender?

Number of people that describe themselves as transgender:

How many people have been brought into the facility this week?

Number of people brought into the facility this week:

How many people have left the facility this week?

Number of people who left the facility this week:

How many people and where did those who left the facility go?

Released into community:

Formally removed from the United States:

Moved to other facility:

Other \_\_\_\_\_:

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

Female:

Male:

**COVID-19 CONFIRMED CASES\*:**

New Cases this week :

Total:

Detainees:

ICE Employees:

GEO Employees:

\*\*See supplemental notes

**DOCUMENTS RECEIVED:**

Daily Kitchen Opening and Closing Checklists

RECEIVED ☒

NOT RECEIVED ☐

Daily Foods Production Service Records

RECEIVED ☒

NOT RECEIVED ☐

Temperature Logs

RECEIVED ☒

NOT RECEIVED ☐

Law and Leisure Library Logs

RECEIVED ☒

NOT RECEIVED ☐

Medical Staffing Update

RECEIVED ☒

NOT RECEIVED ☐

\*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

## SUPPLEMENTAL NOTES:

### KITCHEN DOCUMENTS:

Menu provided, see attached documents

### MEDICAL:

Warden Choate provided the weekly update on medical staffing as of June 17th 2020

1-Health Services Administrator  
1-Assistant Health Services Administrator  
14-RN's  
13-LPN's  
3 -Medical Doctors,(1) Full time, (2) Temps  
2-PA's  
1-Psychologist  
1-Licensed Clinical Social Worker  
3-Medical Records Clerks  
1-X-ray tech  
4-tele-psychiatrist  
2-Dentists- 40 hours a week total  
1-Dental Assistant  
4-Agency RN's

### LAW LIBRARY:

Documents were provided. We can't release documents since A#'s and names of detainees are shown. Dates from 6/8-6/13 were provided. Each dorm averaged from 2-4 detainees accessing the library.

### COUNTS:

25 detainees in Restrictive Housing Unit. Crow staff requested the further information on the reasons (administrative vs. behavioral) but did not receive a response at the time of posting this report.

### TEMPERATURE CHECKS:

Documents attached.

### COVID-19 UPDATES:

2 Confirmed ICE staff members on ice.gov as of 6/22/20  
14 Confirmed Detainees on ice.gov as of 6/22/20

**\*\*Per required GEO reporting to local agencies 6/19/20:**

Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID 19. (3) GEO employees that have tested positive (all three (3) are asymptomatic and are isolating at home) (2) new detainees have tested positive for the virus and they are in medical isolation.

This has not been confirmed on ice.gov

All of the detainees that have tested positive for COVID19 have recovered and were either released from the facility or placed back in the general population, except for the two (2) new cases which are mentioned above.

Congressman Crow's office confirms with TCHD and AFD about new COVID-19 positive cases.

**\*COHORT:**

Aurora North A1 (38), A4 (43), E2 (10)

Per ICE: Taking precautionary measures

Crow staff requested further information to clarify these cohorts and state whether or not these detainees were in cohort due to COVID or other infectious diseases but did not receive a response at the time of posting this report

**CLEANING PRODUCTS:**

Crow's staff requested how many times does GEO or ICE use disinfectant on the facility. If they are also using HDQ Neutral disinfectant

Per ICE:

The cleaning product that is used is called HALT and it is manufactured by Spartan Chemical Company. The product is diluted to 1:64 using a chemical dilution station, which is an electronic device to ensure human error is avoided. All volunteer cleaning crews are trained in its use and are supplied PPE including masks, gloves and safety goggles. The product is used 3 times daily.



Secure Services™

# North Building Temperature Log

195 Aurora Processing Center

3130 Oakland St.

Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
15 June 2020	A-1	69.1							
	A-2	70.4							
	A-3	69.3							
	A-4	70.5							
	B-1	68.7							
	B-2	69.3							
	B-3	69.9							
	B-4	70.3							
	C-1	Unoccupied							
	C-2	70.6							
	C-3	69.4							
	C-4	68.7							
	D-1	Unoccupied					N/A	N/A	N/A
	D-2	Unoccupied					N/A	N/A	N/A
	E-1	71.3					N/A	N/A	N/A
	E-2	73.3							
	MED								
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
15 June 2020	Intake	N/A			N/A	N/A	N/A	N/A	N/A

SIGN: \_\_\_\_\_

## Medical Showers Temperature Log

Name: \_\_\_\_\_

Date: 15 June 2020

ROOM

542	540	538	536	534	523	522

Tub Room

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Temperature Taken with a Fluke Mod 52 Digital Thermometer



Secure Services™

# Temperature Log

## South Building

195 Aurora Processing Center  
3130 Oakland St.  
Aurora, CO 80010

**DAILY**

DATE: 15 June 2020

<u>15 June 2020</u>	Unit	AIR	WATER/sink	SHOWER	SHOWER 2
1	South-A	Unoccupied			
	South-B	Unoccupied			
	South-C	Unoccupied			
	South-D	Unoccupied			
	South-E	Unoccupied			
	South-F	70.6			
	South-G	71.2			
	South-L	74.3			
	South-M	75.5			
	South-N	75.9			
	South-X	74.9			
	South-Y	74.2			
	South-Z	74.7			
	South-SMU	N/A			
	South-SMU - Shower 3	72.7			
	MED-ISO- Room 1	N/A		N/A	N/A
	MED-ISO- Room 2	N/A		N/A	N/A
	MED-ISO- Room 3	N/A		N/A	N/A
<u>15 June 2020</u>	MEDICAL				

SIGN: \_\_\_\_\_

*Ent R. Kelly*

**FOOD SERVICE**  
**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

Date: 6/8/20

Time: 0400 AM Time: 1700 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			AT 15:12 ALL PODS CONTACTED ALL REPORTED FOOD LABELS RETURNED
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	Power out/Generators
All kitchen equipment operational & clean	X			X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>	<b>Rinse 180+</b>	Power OUTAGE 200ppm
Temperature according to manufacturer's specifications	Breakfast		✓	✓	
and chemical agent used in Final Rinse	Lunch		155	175	
	Dinner		155	181	
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>	<b>Rinse 110 °F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		✓	✓	200ppm
	Lunch		128	131	200ppm
	Dinner		121	117	200ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F Or below</b>	<b>Walk-in 35-40 °F</b>	<b>Walk-in 2 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		-1.5	37.9	49.5 <sup>pulled</sup>
Record temperatures, Freezer and Walk-ins	PM		-2.5	38.5	39.7
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>	<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		62	69	
Record temperatures, Dry Storage Areas	PM		63	64	
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b> 105-120 °F	<b>PM</b> 105-120 °F			
	135°	139°			

ASUNO  
Signature, Cook Supervisor (AM)

6/8/20  
DATE

A. Rein  
Signature, Cook Supervisor (PM)

SHR  
FOOD SERVICE MANAGER

6.9.20  
DATE

**FOOD SERVICE**  
**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

Date: 6-9-20

Time: 0400 AM Time: 1715 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>	<b>Rinse 180+</b>	
Temperature according to manufacturer's specifications	Breakfast		162	184	
and chemical agent used in Final Rinse	Lunch		158	180	
	Dinner		151	183	
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>	<b>Rinse 110 °F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		119	118	200ppm
	Lunch		130	128	200 ppm
	Dinner		121°	124°	200ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F Or below</b>	<b>Walk-in 35-40 °F</b>	<b>Walk-in 2 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		-0.8	39.8	40.0
Record temperatures, Freezer and Walk-ins	PM		-0.3	37.6	39.4
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>	<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		64	68	
Record temperatures, Dry Storage Areas	PM		64	63	
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b> 105-120 °F	<b>PM</b> 105-120 °F			
	117	137°			

[Signature] 6-9-20  
Signature, Cook Supervisor (AM) DATE

[Signature]  
Signature, Cook Supervisor (PM)

[Signature] 6-10-20  
FOOD SERVICE MANAGER DATE





## FOOD SERVICE UNIT: 195- AURORA KITCHEN

### OPENING and CLOSING CHECKLIST

Date: 6-10-20

Time: 0400 AM Time: 1830 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			AT 1800 ALL PODS CONTACTED ALL PODS REPORTED F GOOD CARTS RETURNED TO THE KITCHEN
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
<b>DISH MACHINE</b>					
Temperature according to manufacturer's specifications	Temperature		Wash 150+		Rinse 180+
and chemical agent used in Final Rinse	Breakfast		170		189
	Lunch		155		181
	Dinner		158		184
<b>POT and PAN SINK</b>					
Final Rinse Temps determined by chemical agent used	Temperature		Wash 110 °F+		Rinse 110 °F+
	Breakfast		118		120
	Lunch		122		138
	Dinner		115		115
<b>FREEZER and WALK-IN</b>					
Record temperatures, Freezer and Walk-ins	Temperature		Freezer 0°F Or below		Walk-in 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-1.8		39.1
	PM		-0.6		39.5
<b>DRY STORAGE</b>					
Record temperatures Dry Storage Areas	Temperature 45-80 °F		Spice Room		Store Rm
Record temperatures, Dry Storage Areas	AM		68		67
	PM		67		68
<b>Water Temps &amp; Handwash Areas</b>					
	AM		PM		
	105-120 °F		105-120 °F		
	120		115		

K. Martinez  
Signature, Cook Supervisor (AM)

EBH

6-10-20  
DATE

[Signature]  
Signature, Cook Supervisor (PM)

6-11-20  
DATE

FOOD SERVICE MANAGER

**FOOD SERVICE**  
**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

Date: 6-11-20

Time: 0400 AM Time: 1800 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		✓	
no skin infections		X		✓	
no diarrhea		X		✓	
Kitchen is in good general appearance		X		✓	
All kitchen equipment operational & clean		X		✓	
All tools and sharps inventoried		X		✓	
All areas secure, lights out, exits locked				✓	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>	<b>Rinse 180+</b>	
Temperature according to manufacturer's specifications	Breakfast		145	189	
and chemical agent used in Final Rinse	Lunch		155	180	
	Dinner		155	185	
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>	<b>Rinse 110 °F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		115	119	200ppm
	Lunch		130	135	200ppm
	Dinner		131	155	200ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F Or below</b>	<b>Walk-in 35-40 °F</b>	<b>Walk-in 2 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		-1.8	39.8	40.0
Record temperatures, Freezer and Walk-ins	PM		-2.0	37.6	38.5
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>	<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		62	66	
Record temperatures, Dry Storage Areas	PM		66	66	
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b> 105-120 °F	<b>PM</b> 105-120 °F			
	115	117			

Signature, Cook Supervisor (AM) [Signature] DATE 6/11/20

Signature, Cook Supervisor (PM) AA

FOOD SERVICE MANAGER [Signature] DATE 6-12-20

**FOOD SERVICE  
UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

Date: 6/12/2020

Time: 0130 AM Time: 1715 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>
Temperature according to manufacturer's specifications	Breakfast		158		190
and chemical agent used in Final Rinse	Lunch		155		185
	Dinner		159		185
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>		<b>Rinse 110 °F+</b>
Final Rinse Temps determined by chemical agent used	Breakfast		138		138
	Lunch		140		155
	Dinner		126		120
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F Or below</b>		<b>Walk-in 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		-1.2		38.5
Record temperatures, Freezer and Walk-ins	PM		-7.2		38.1
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>		<b>Store Rm</b>
Record temperatures Dry Storage Areas	AM		75		65
Record temperatures, Dry Storage Areas	PM		64		63
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b>		<b>PM</b>		
	105-120 °F		105-120 °F		
	135		135		

2Hm 6/12/2020  
Signature, Cook Supervisor (AM) DATE

A. Perin  
Signature, Cook Supervisor (PM)

LHh 6-15-20  
FOOD SERVICE MANAGER DATE



## FOOD SERVICE UNIT: 195- AURORA KITCHEN

### OPENING and CLOSING CHECKLIST

Date: June 13<sup>th</sup> 2020

Time: 0200 AM Time: 1900 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		<input checked="" type="checkbox"/>			
Workers reported to work, no open sores		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
no skin infections		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
no diarrhea		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
Kitchen is in good general appearance		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All kitchen equipment operational & clean		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All tools and sharps inventoried		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All areas secure, lights out, exits locked				<input checked="" type="checkbox"/>	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>	<b>Rinse 180+</b>	
Temperature according to manufacturer's specifications	Breakfast		<u>158</u>	<u>189</u>	<u>—</u>
and chemical agent used in Final Rinse	Lunch		<u>155</u>	<u>185</u>	<u>—</u>
	Dinner		<u>160</u>	<u>181</u>	<u>—</u>
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>	<b>Rinse 110 °F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		<u>135</u>	<u>135</u>	<u>200 ppm</u>
	Lunch		<u>140</u>	<u>155</u>	<u>200 ppm</u>
	Dinner		<u>136</u>	<u>130</u>	<u>200 ppm</u>
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F Or below</b>	<b>Walk-in 35-40 °F</b>	<b>Walk-in 2 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		<u>-9.0</u>	<u>37.6</u>	<u>40.1</u>
Record temperatures, Freezer and Walk-ins	PM		<u>-6.5</u>	<u>35.4</u>	<u>38.2</u>
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>	<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		<u>65</u>	<u>65</u>	
Record temperatures, Dry Storage Areas	PM		<u>67</u>	<u>67</u>	
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b> 105-120 °F	<b>PM</b> 105-120 °F			
	<u>134</u>	<u>120</u>			

[Signature]  
Signature, Cook Supervisor (AM)

6-13-20  
DATE

[Signature]  
Signature, Cook Supervisor (PM)

[Signature]  
FOOD SERVICE MANAGER

6-13-20  
DATE



## FOOD SERVICE UNIT: 195- AURORA KITCHEN

### OPENING and CLOSING CHECKLIST

**Date:** 6-14-20 **Time:** 0400 **AM** **Time:** 1645 **PM**

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
<b>DISH MACHINE</b>					
Temperature according to manufacturer's specifications	Temperature		Wash 150+		Rinse 180+
and chemical agent used in Final Rinse	Breakfast		159		165
	Lunch		155		180
	Dinner		156		182
<b>POT and PAN SINK</b>					
Final Rinse Temps determined by chemical agent used	Temperature		Wash 110 °F+		Rinse 110 °F+ 200 ppm
	Breakfast		119		129 200 ppm
	Lunch		130		145 200 ppm
	Dinner		124		120 200 ppm
<b>FREEZER and WALK-IN</b>					
Record temperatures, Freezer and Walk-ins	Temperature		Freezer 0°F Or below		Walk-in 35-40 °F Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-10.3		39.4 38.2
	PM		-10.7		39 39.4
<b>DRY STORAGE</b>					
Record temperatures Dry Storage Areas	Temperature 45-80 °F		Spice Room		Store Rm
Record temperatures, Dry Storage Areas	AM		62		63
	PM		63		63
<b>Water Temps &amp; Handwash Areas</b>					
	AM 105-120 °F		PM 105-120 °F		
	119		138		

[Signature]  
Signature, Cook Supervisor (AM)

6-14-20  
DATE

A. [Signature]  
Signature, Cook Supervisor (PM)

[Signature]  
FOOD SERVICE MANAGER

6-15-20  
DATE

## ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.  
Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2020	CYCLE 5	WEEK-AT-A-GLANCE
	BREAKFAST	LUNCH	DINNER
<b>MONDAY</b>	Oatmeal Scrambled Eggs Jelly Biscuit Margarine Sugar Coffee Milk 2 %	Beef Patty Hamburger Bun Rice Pinto Beans Lettuce Mustard or Mayo Fruit Fortified Sugar Free Tea	T-Ham Macaroni Cheese Casserole Beans English Peas Cornbread Margarine Applesauce Cake Fortified Sugar Free Beverage
<b>TUESDAY</b>	Dry Cereal Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Fideo w/ Meat Sauce Carrots Green Salad Garlic Bread Spice Cake Fortified Sugar Free Tea Dressing	Chicken Fried Steak Whipped Potatoes Cream Gravy Green Beans Dinner Roll Salad w/ Dressing Margarine Fortified Sugar Free Beverage
<b>WEDNESDAY</b>	Farina Eggs Peppered Gravy Biscuit Margarine Sugar Coffee Milk 2 %	Tahitian Chicken Rice Green Beans Pinto Beans Green Salad Dressing Cornbread Fortified Sugar Free Tea	Chicken Leg Quarter Potatoes Au Gratin Mixed Vegetables Beans Roll Cake Fortified Sugar Free Beverage
<b>THURSDAY</b>	Rice and Raisins Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Fajita w/ Tortillas Grilled Onions & Peppers Spanish Rice Refried Beans Salsa Garden Salad / Dressing White Cake Fortified Sugar Free Tea	Turkey Salami Cheese, Sliced Macaroni Salad Corn Salad Mustard / Mayo Lettuce & Onion Bread Fortified Sugar Free Beverage
<b>FRIDAY</b>	Dry Cereal Creamed Meat Gravy Grilled Potatoes Biscuit Margarine Sugar Coffee Milk 2 %	Chicken Stir-Fry Rice Peas Corn Biscuit Pudding Margarine Fortified Sugar Free Tea	Tuna Salad Grilled Potatoes Pinto Beans Coleslaw Ketchup Bread Fortified Sugar Free Beverage
<b>SATURDAY</b>	Oatmeal Scrambled Eggs w/ T-Ham Cinnamon Roll Jelly Biscuit Margarine Sugar Coffee Milk 2 %	Chicken Patty Green Beans Pinto Beans Potato Salad Lettuce Onion Bun Fortified Sugar Free Tea	Salisbury Steak Potatoes Cabbage Mixed Vegetables Roll Chocolate Cake w/ Icing Margarine Fortified Sugar Free Beverage
<b>SUNDAY</b>	Cream of Rice Eggs w/ Turkey Sausage Salsa Apple Coffee Cake Tortillas Sugar Coffee Milk 2 %	Turkey Bologna Potato Salad Coleslaw Lettuce Onion Bread Mayo Fortified Sugar Free Tea	Red Beans & Polish Sausage Rice Hominy Tossed Salad Dressing Tortillas White Cake Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Signature on file / 811291  
Corporate Manager Food Service Menu Systems/Dietitian

